

AMENDMENTS TO THE CLAIMS:

All pending claims are canceled without prejudice or disclaimer. Claims 34-50 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-33 (Canceled).

Claim 34 (New). A process for producing a fermentation product from milled starch-containing material comprising:

- (a) saccharifying milled starch-containing material with a glucoamylase having an amino acid sequence which is at least 70% identical to the sequence of amino acids 1-561 of SEQ ID NO: 2, at a temperature below the initial gelatinization temperature of said starch-containing material,
- (b) fermenting using a fermenting organism.

Claim 35 (New). The process of claim 34, wherein the glucoamylase has an amino acid sequence which is at least 80% identical to the sequence of amino acids 1-561 of SEQ ID NO: 2.

Claim 36 (New). The process of claim 34, wherein the glucoamylase has an amino acid sequence which is at least 85% identical to the sequence of amino acids 1-561 of SEQ ID NO: 2.

Claim 37 (New). The process of claim 34, wherein the glucoamylase has an amino acid sequence which is at least 90% identical to the sequence of amino acids 1-561 of SEQ ID NO: 2.

Claim 38 (New). The process of claim 34, wherein the glucoamylase has an amino acid sequence which is at least 95% identical to the sequence of amino acids 1-561 of SEQ ID NO: 2.

Claim 39 (New). The process of claim 34, wherein the glucoamylase has an amino acid sequence which is at least 97% identical to the sequence of amino acids 1-561 of SEQ ID NO: 2.

Claim 40 (New). The process of claim 34, wherein the glucoamylase comprises the sequence of amino acids 1-561 of SEQ ID NO: 2.

Claim 41 (New). The process of claim 34, wherein the glucoamylase is derived from *Athelia rolfsii*.

Claim 42 (New). The process of claim 34, wherein the sugar concentration is kept at a level below about 3 wt. % during saccharification and fermentation.

Claim 43 (New). The process of claim 34, wherein the saccharification and fermentation are carried out simultaneously.

Claim 44 (New). The process of claim 34, wherein an acid alpha-amylase is present.

Claim 45 (New). The process of claim 44, wherein the acid alpha-amylase is a hybrid enzyme comprising an alpha-amylase catalytic domain (CD) and a carbohydrate-binding module (CBM) and optionally linker.

Claim 46 (New). The process of claim 45, wherein the CBM is derived from *Aspergillus kawachii* alpha-amylase, *Athelia rolfsii* glucoamylase, or *Aspergillus niger* glucoamylase.

Claim 47 (New). The process of claim 34, wherein the process is performed in the presence of a fungal acid protease.

Claim 48 (New). The process of claim 34, further comprising recovering the fermentation product after fermentation.

Claim 49 (New). The process of claim 34, wherein the fermentation product is ethanol.

Claim 50 (New). The process of claim 34, wherein the starch-containing material is obtained from tubers, roots, stems, fruits, seeds or whole grain.